

Meat/Thai Chicken Curry

A: 1/2C coconut milk
1T red curry paste

B: 12oz chicken, cubed

C: 8oz eggplant, diced

D: 3C water

2T fish sauce or salt to taste

1/2C coconut milk

E: 5 sprigs basil

1. Place (A) in large pot over medium heat. Add (B), and when chicken starts to cook, add (C).
2. Add (D) and cook until eggplant is tender.
3. Add (E) and serve with rice.

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From the kitchen of David and Jennifer Deaven